

Appetizers

Steak House Onion Rings
16⁹⁵

Fresh Diver Scallops
Pork Belly & Mango Chutney
Market Price

Kingsley’s
Jumbo Lump Crab Cakes
w/ Red Pepper Remoulade
24⁹⁵

Beef Carpaccio
Medium Rare Tenderloin
Sliced Thin w/ Fresh Arugula,
Shaved Parmesan &
Caymus Cabernet Reduction
28⁹⁵

Shrimp Atascadero
21⁹⁵

“Sorry Charley”
Seared & Sliced Blackened Ahi Tuna
over Wontons, topped w/ Korean
Slaw, Wasabi, Ginger,
Lemon & Balsamic Reduction
22⁹⁵

Goat Cheese Croquettes
w/ Candied Jalapeño Chutney
16⁹⁵

Stuffed & Grilled
Portobello Caps
16⁹⁵

Baja Shrimp
Five Grilled U10 Shrimp finished
w/ Lemon Pepper-Beer Based BBQ Sauce
19⁹⁵

Entrées

*All entrées include fresh bread, our famous cucumber wrapped house salad, and a choice of baked potato, rice pilaf or our fresh vegetable of the day.

Substitute House Salad for:

Caesar Salad
6⁹⁵

Cup of Lobster Bisque
Topped w/ Lump Crab Meat
8⁹⁵

12 oz New York Strip
Center Cut & Wet Aged
minimum of 30 days
42⁹⁵

22 oz “Gary’s Steak”
(We only prepare one Roast nightly)
Thick cut, slow roasted Prime Rib finished
over our live oak fire to desired temperature
48⁹⁵

Filet Mignon
Barrel Cut & Wrapped in Double Smoked Bacon

6 oz
39⁹⁵

8 oz
46⁹⁵

“Chairman of the Board”
10 oz
59⁹⁵

- *Due to our small size: a \$14⁹⁵ charge will be added for meal splitting • No separate checks for groups of 8 or more
- Cell phones on vibrate would be appreciated • Certain items contain alcohol • Please make us aware of any food allergies
 - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We appreciate your patronage.

The Aunt Jackie

The Best of Land & Sea

Tender Barrel Cut Filet Mignon & 7oz South African Lobster Tail
(Enjoy your Lobster Tail Classically Broiled or Tempura Batter Fried)
w/ 6 oz Filet 65⁹⁵ w/ 8 oz Filet 69⁹⁵

Our Famous Steak Sinatra

10 oz Filet Medallions over our Lobster Mashed Potatoes & Lobster Newburg Cream Sauce. Topped w/ Steamed Asparagus 42⁹⁵

“Lolli Chop”

14 oz Dry Aged Duroc Pork Chop over Truffled Mashed Sweet Potatoes 33⁹⁵

Steak Scott

10 oz New York Medallions over Lobster Newburg Cream Sauce, topped w/ Sautéed Baby Rock Shrimp & Steamed Asparagus 39⁹⁵

Shrimp Brochette

Grilled jumbo U10 Shrimp Prawns (8) served with a Skewer of Blistered Summer Vegetables 34⁹⁵

Lobster & Short Rib Pasta Pillows

Short Rib Stuffed Pasta & Chopped 5 oz Lobster Tail, tossed in our Sofrito-Infused Lobster Cream Sauce finished with Grilled Pork Belly Straws 31⁹⁵

Sticky Mango Chicken

1/2 Bone-In chicken Roasted & Seared over a live oak fire with Mango Chutney Glaze – tender! 29⁹⁵

Tuna "Stack"

Blackened 8 oz Ahi Tuna Steak over Lobster Potatoes, Sushi Ginger & Wasabi Cream, Topped with Sweet Chili Glaze 36⁹⁵

Catch of the Day

Ask your server about our flown in fresh seafood selection
Market Price

Filet Mignon Brochettes

10 oz Filet Medallions served w/ Skewer of Blistered Summer Vegetables Served w/ Roasted Red Pepper Chimichurri 39⁹⁵

Steak Smothered in Chop

5 oz Filet Medallions smothered w/ Fire Roasted Bell Peppers, Button Mushrooms & Garlic, Sautéed in White Wine. Topped w/ 14 oz. Dry Aged Duroc Bone-In Pork Chop 41⁹⁵

“Stuffed” Salmon

Fresh Atlantic Salmon topped with Royal Red Shrimp, Lump Crab Meat & Beurre Blanc Sauce 35⁹⁵

Honey Soy Glazed Grilled Salmon

Fresh Atlantic Salmon simply Grilled & Glazed with a Honey-Soy Sauce 31⁹⁵

“My Way”

Customize your entrée

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| Blackened \$2 ⁹⁵ | 7 oz. South African Lobster Tail \$31 ⁹⁵ |
| Peppered \$2 ⁹⁵ | 5 oz. Tempura Fried Lobster Tail \$24 ⁹⁵ |
| “Bleu” \$8 ⁹⁵ (topped w/ melted Bleu Cheese) | Lump Crab Oscar Style \$12 ⁹⁵ (Lump Crab, Fried Asparagus & Sauce Bearnaise) |
| Au Poivre \$6 ⁹⁵ | “King” Crab Oscar Style \$24 ⁹⁵ (King Crab, Fried Asparagus & Sauce Bearnaise) |
| Mushroom Cognac Cream Sauce \$6 ⁹⁵ | CC’s Trio To Share \$14 ⁹⁵ (Chimichurri, Mushroom Cognac & Lobster Newburg Cream Sauce) |
| Fire Roasted Red Pepper Chimichurri \$6 ⁹⁵ | Grilled or Tempura Fried (3) U10 Shrimp \$12 ⁹⁵ |
| Lobster Newburg \$6 ⁹⁵ (Lobster Cream Sauce) | <i>Chef’s Feature</i> Super Style \$10 ⁹⁵ (Topped w/ Whipped Montchevre Goat Cheese browned & topped w/ Julienned Bell Peppers & Red Onions Sautéed in Grand Marnier & Brown Sugar) |
| Steak Scott \$9 ⁹⁵ (Sautéed Rock Shrimp, Lobster Newburg Cream Sauce & Steamed Asparagus) | |
| Sinatra Style \$9 ⁹⁵ (Lobster Mashed Potatoes, Lobster Newburg Cream Sauce & Steamed Asparagus) | |

Specialty Premium Sides

Substitute your side with a Premium Side Dish
(Add \$9⁹⁵)

- Lobster Mashed Potatoes
- Jalapeño Twice Baked Potato
- Fried Brussel Sprouts
- Sautéed Mushrooms
- Creamed Spinach
- Truffled Mashed Sweet Potatoes
- Broccolini Steamed w/ Lemon Beurre Blanc
- Half & Half Potatoes
- Steakhouse Street Corn
- Asparagus (grilled, steamed or fried)